



À la carte

Pre-starters

Crab and brown shrimp madras poppadom - £3

Mushroom soup - £3

Salt cod scotch egg, fennel purée - £3

Starters

Beurre noisette butternut squash / goats' cheese / pear / crispy sage - £7

Curried Devon crab / blow-torched cucumber / fennel / pickled chilli - £8

Mackerel / rhubarb / roasted onion / watercress puree - £7

Pork & black pudding fritter/ burnt apple / pickles - £7

Mains

Sirloin steak / truffled turnip / broad beans / white asparagus - £22

Wye Valley asparagus / Parmesan custard / cauliflower purée / smoked almond - £14

Pan-fried pollock / celeriac / crispy seaweed / seaweed butter - £18

Lamb rump / pea and mint purée / potato fondant / black garlic - £19

To follow

Almond frangipane / caffe latte ice cream / plums - £7

Strawberry parfait / clotted cream / lime curd ice cream / macerated strawberries - £8

Baked white chocolate & vanilla custard / peach / pickled raspberry / miso caramel- £8

A selection of Westcountry cheeses / rhubarb chutney / crackers - £10